



## ROAST TURKEY

Makes: 24 servings

1 (18 pound) turkey, neck and giblets removed  
2 cups kosher salt  
1/2 cup melted butter  
2 large onions, chopped  
4 carrots, chopped  
4 stalks celery, chopped  
2 sprigs fresh thyme  
1 bay leaf  
1 cup dry white wine

Rub the turkey inside and out with the kosher salt. Place the turkey in a large clean bucket or other waterproof container large enough to hold the turkey, and cover with cold water. Place in the refrigerator or other cool place and allow the turkey to soak in the salt and water mixture overnight or 12 hours maximum.

Pre-heat oven to 350 F. Remove turkey from water, discard the water and rinse the turkey in fresh water. Pat dry. With a pastry brush, brush the turkey with half the melted butter. Place the turkey breast side down on a roasting rack in a shallow roasting pan. Stuff the turkey cavity with half the chopped onion, half the carrots, half the celery, 1 sprig of thyme, and the bay leaf. Scatter the remaining vegetables and thyme around the bottom of the roasting pan, and cover with the white wine. Roast uncovered 3-1/2 to 4 hours or until the internal temperature of the thigh reaches 180 F. Baste often.

Turn the turkey breast side up about 2/3 through the roasting time, and brush with the remaining butter. Continue to baste often. Allow the turkey to stand about 30 minutes before carving.